



GELBER MUSKATELLER EISWEIN 2015

ALCOHOL: 8,5 %
RESIDUAL SUGAR: 166,1 g/l
ACIDITY: 7,7 g/l

TYPE OF GRAPE:
Gelber Muskateller

VINIFICATION:
Fermented and stored in stainless steel vats.
Drinking temperature: 10-12°

CHARACTERISTICS:
Fragrant, with yellow berry root theme, fruit bread, some lavender and citrus, fresh ginger, very playful and lively with a precise character of the varieties, also on the palate focussed continuation with tropical fruit notes, soft-sweet muscatataromen and fine acidity.

OUR RECOMMENDATIONS FOR THIS WINE:

Fruit desserts, lemon sorbet, desserts with ice combinations, apricot cake, cherry cake